



busti

family's  
recipes



*formaggi di famiglia.*

**busti**  
family's  
recipes  
a collection of our clients' recipes





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## Apetizers





easy | 10' | x 6

## aperitif

### Ingredients

**1 Pecorino con pere e zenzero**

### Preparation

Cut the cheese wheel in half. Take one half wheel and use it as base for the wooden sticks (see picture beside).

Take the other half wheel and cut it into three equal wedges. Turn the cheese with the rectangular side on the cutting board, then remove the rind and cut cheese into 1 cm slices. Repeat this procedure for the three pieces. Next, cut into half the little triangles, in order to obtain little snacks for the aperitif.

Stick the wooden sticks into the cheese triangles and then into the cheese wheel which serves as base. Continue until all cheese is cut. Serve with a glass of good prosecco.

### What is needed

**wooden sticks**



### pecorino pere e zenzero

This young pecorino was born from the combination of pears and ginger. A pair that gives to the product a slightly spicy taste with a special fragrance, in a mix of bitter-sweet flavour.



easy | 50' | x 2

# stuffed artichokes

## Ingredients

6 artichokes  
300 g ground beef  
50 g mortadella  
250 g Pecorino Acciaiolo  
with vegetable rennet  
1 egg  
parsley  
e.v.o. oil  
1 lemon  
salt  
ground black pepper  
Ice

## What is needed

2 bowls  
1 chopping knife or  
food-processor  
1 pot  
1 baking pan  
1 knife

## Preparation

Using the knife cut 2/3 of the top of the artichokes and cut off the stem to create a level base.

Remove almost all the outer and sharp leaves, then open the base and remove any inner hair. Put the artichokes in a bowl of water and lemon juice to prevent them from discolouring.

Boil the artichokes for 3 minutes in salted water and then put them immediately in a bowl with water and ice.

Cut the Pecorino Acciaiolo into little cubes. Chop the mortadella and add the ground beef. Then add half of the Pecorino, the egg and the finely chopped parsley. Season to taste with salt and pepper, and mix well together to blend the flavours together.

Stuff the artichokes with this filling then place them on a baking pan and drizzle with olive oil. Bake in a preheated oven at 170° for about 40 minutes.


Sprinkle with the remaining Pecorino cubes and leave them in the oven until the cheese is melted. Sprinkle with chopped parsley and serve warm.

## pecorino acciaiolo with vegetable rennet

Fresh pecorino, with a white soft pasta and a delicate flavour. Produced with vegetable rennet.





 |  20' |  x 2

### Ingredients

500 g **Il Baccellone**  
1 carrot  
1 fennel  
5 radishes  
1 celery stick  
6 cherry tomatoes  
10 pods  
e.v.o. oil  
pepper  
salt  
ice

### What is needed

bowl  
vegetable slicer  
knife

# carpaccio baccellone

### Preparation

Prepare a bowl with water and ice. Finely slice the vegetables, except for tomatoes and pods. Put the sliced vegetables in the bowl with water and let rest for at least one hour in fridge so that vegetables curl. Cut baccellone into one-centimeter slices and put in a serving dish, drizzle with olive oil and season to taste with salt and pepper. Top with the vegetables, cherry tomatoes and pods. Serve at room temperature.



### baccellone

Baccellone is a fresh cheese made from pasteurised whole sheep's milk, with a soft and compact white paste, round in shape with a straight heel. It has no rind, undergoes no maturation, and is immediately ready for consumption after a few hours in brine. With its delicate aroma, it is reminiscent of milk and cream; its fresh, slightly sour flavour is typical of our area and is historically linked to spring.



 easy |  30' |  x 4

# stuffed zucchini blossoms

## Ingredients

12 zucchini blossoms  
500 g Ricotta Luciana  
1 egg  
parsley  
bread crumbs  
flour  
e.v.o. oil  
salt

## What is needed

2 bowls  
pastry bag  
baking sheet  
bakery paper

## Preparation

Clean the blossoms and remove the pistils being careful not to break the blossoms. You can use scissors if you prefer.  
In a small bowl mix ricotta cheese and egg, add parsley and season with salt to taste.  
Blend mixture together until smooth.  
Fill pastry bag with cheese and egg mixture and then stuff the zucchini flowers with the mix closing the flowers on the top by twisting them at the end.  
Now prepare the batter. In a bowl mix flour and water until it reaches a thick consistency (proportions are right if batter sticks to your finger).  
Then dip each flower first in the batter and then in the bread crumbs.  
Lay the blossoms evenly spaced on a lined baking sheet and drizzle with olive oil.  
Bake for 25 minutes to 180 °C or until golden brown. Serve warm.

## ricotta luciana



Luciana is our typical Tuscan ricotta, soft and delicate, made from both sheep and cow whey, with the addition of cow milk. It is named after the lady who in 1955 inherited the ancient family recipe from her father-in-law, Mr. Alessandro Busti, improving it during the years.





easy | 90' | x 4

# tuscan tomato and bread soup

## Ingredients

400 g tomato puree  
200 g La Pecora Vera  
200 g milk  
400 g stale unsalted bread  
chickpeas  
1 garlic clove  
1 dry chili pepper  
vegetable broth  
sage  
basil  
e.v.o. oil  
salt  
pepper

## What is needed

different pots and pans  
grater  
whisk  
some round aluminium  
baking molds

## Preparation

For the cheese fondue, grate some Pecorino in a pot and add milk. Heat the mixture in a water bath until the Pecorino is melted, using a whisk to break up the lumps.

Thinly slice about 100 g bread. Line each aluminum mold with 3 bread slices and fill with the chickpeas so that they adhere to the sides.

Bake for 10 minutes until brown, then take the bread out of the oven and let cool.

Prepare the tomato sauce. Heat the olive oil in a saucepan, then crush garlic, sage and chili pepper and add them to the pan. When it begins to sizzle and the garlic begins to turn golden, add the tomato paste and season with salt and pepper.

While the sauce is cooking, cut the remaining bread into small cubes.

Taste the tomato sauce and when the tomatoes have lost their acidity and have melted into a sauce add the bread cubes and 3 or 4 ladlesful of broth, then lower the heat.

Simmer until bread is completely softened adding more broth if needed.

Remove the soup from the heat when it has thickened.

Stuff the bread crusts with the pappa al pomodoro and cover with the cheese fondue.

Drizzle with olive oil and garnish with basil leaves. Serve warm.



## la pecora vera

Pecora Vera is a delicious cheese of medium maturation that is produced only with sheep milk. It is appreciated for its homogeneous, white, slightly chalky texture that comes from an ancient production technique. Its characteristic brown colour is due to a surface treatment with olive oil grounds.



 |  |   
easy | 30' | x 2

## stuffed tomatoes

### Ingredients

200 g ground beef  
50 g Mortadella  
400 g Pecorino del Busti  
timbrato  
half glass of milk  
2 eggs  
1 garlic clove  
parsley  
nutmeg  
soft part of bread  
e.v.o. oil  
salt  
pepper

### Preparation

Rinse and dry tomatoes. Slice the tops off tomatoes and scoop out the seeds and pulp with a teaspoon.  
Salt to taste and place on a towel in the fridge for at least one hour to dry out.  
Cube the Pecorino Timbrato and chop garlic and parsley.  
Soak the bread in a bowl of milk.  
Chop Mortadella and add the ground beef, half of the cubed Pecorino, bread, eggs, parsley, garlic, nutmeg. Season to taste with salt and pepper.  
Stuff the tomatoes with this mixture, then place on a lined baking sheet and bake at 180 C° for 20 minutes. When almost cooked sprinkle with Pecorino and bake for a few more minutes until cheese is melted. Serve warm.

### What is needed

different bowls  
chopping knife or  
food-processor  
baking pan  
knife  
1 towel



### pecorino del busti timbrato

It is easily recognizable by its typical red stamp on the upper face of the wheel. Maturation is relatively short. The cheese has a white colour and is characterized by its very small holes. This cheese has a sweet yet slightly sour flavour.



# parma ham puff pastry pockets

## Ingredients

500 g pizza dough  
400 g Caciottina Toscana  
400 g Parma ham  
thyme  
e.v.o. oil  
salt  
pepper

## Preparation

Chop the caciotta cheese and the ham, add thyme and mix.  
Roll out the pizza dough into a thin sheet and cut it out into circles using the food mold ring.  
Stuff each pastry circle with a spoon of the prepared mixing.  
Fold each circle in half in order to create a D-shape dumpling.  
Lay each puff pocket on a lined baking sheet and drizzle with olive oil.  
Bake for 15 minutes at 175 °C until golden brown.  
Serve hot.

## What is needed

different bowls  
big food ring mold  
baking paper  
baking pan



## caciottina toscana

Caciottina Toscana is a table cheese with a firm texture and small in size. The rind is smooth and yellow, its colour varies according to the maturation. Its small size makes it easy to use, especially during Christmas time for Christmas hampers.



# spinach and ricotta pie

## Ingredients

250 g Ricche Terre  
pure sheep ricotta  
50 g Pecorino Toscano  
DOP  
150 g spinach  
2 eggs  
nutmeg  
e.v.o. oil  
salt  
pepper  
butter

## Preparation

Rinse and dry spinach and put into a pan. Cover and cook over medium heat to wilt the spinach. When cooked, remove from the heat and set aside to cool.

Once the spinach is cool enough, chop roughly and place in a large bowl with the Ricotta, the grated Pecorino, a sprinkle of nutmeg and the eggs, then season with salt and pepper. Stir until well combined.

Butter the aluminum molds and stuff them with the prepared filling.

Put them in preheated oven and bake for 15 minutes at 175°C.

Remove from the oven and allow to cool for some minutes. Serve warm.

## What is needed

pan  
some round aluminum  
baking molds  
grater  
knife



## ricche terre pure sheep ricotta

It is made from sheep whey and a little quantity of sheep milk. It is especially recommended for cooking, baking and for the industrial production. It has a soft and very pleasing taste.

- 27 Morsels of Mezzaluna. La Mini Luciana
- 29 Pici cacio e pepe. Pecorino Bio Curcuma e Pepe vegetable rennet, Pecorino Metello, Pecorino Lo Scudo di Fauglia
- 31 Lasagne. Caciotta Nonna Emma
- 33 Polenta millefeuille. Frescopecora Bio vegetable rennet - Bloomy Rind
- 35 Paccheri. Morbidoso Toscano
- 37 Ravioli La Pec. Ricotta La Pec
- 39 Truffle risotto. Il Tartufo pure sheep
- 41 Testaroli (Italian pancake pasta). Pecorino Roncione raw milk
- 43 Creamy pumpkin and leek soup. Capriccio Toscano vegetable rennet

## First Course





 easy |  60' |  x 2

## morsels of mezzaluna

### Ingredients

500 g **La Mini Luciana**  
150 g **Il Pecorino Toscano DOP aged**  
150 g **white flour (italian 00)**  
300 g **double-milled durum wheat flour**  
2 **eggs**  
10 g **salt**  
**tomato sauce**

### Preparation

Pour the Ricotta and eggs into a large bowl and blend, add the sifted flour, a pinch of salt and the grated Pecorino. Blend until smooth and lump-free and then fill the pastry bag with this mixture.

Sprinkle the durum wheat flour on a work surface. Pipe some strips from the pastry bag, then cut them into 2-3 cm-wide pieces to form the gnocchi.

Bring a large pot of salted water to a boil and add the gnocchi. Wait for them to rise to the surface, then remove from water and put into the tomato sauce. Top with lots of Pecorino cheese and serve hot.

### What is needed

**bowl**  
**sieve**  
**pot**  
**pastry bag with a 2-3 cm piping tip**  
**grater**



### la mini luciana

La Mini Luciana is our finest ricotta; it is made from cow and sheep whey, with the addition of sheep milk. It is extracted from the heart of the double bottom pan, where the ricotta is at its softest.

You will appreciate its practical packaging of about 380 g.



 |  |   
easy | 30' | x 2

## pici cacio e pepe

### Ingredients

320 g pici (short, clumsily rolled, thick spaghetti)  
100 g Pecorino Bio Curcuma e Pepe  
100 gr Pecorino Metello  
100 g Pecorino Lo scudo di Fauglia  
ground black pepper  
some marjoram leaves

### Preparation

Grate the three cheeses and mix them in a bowl. Bring a pot of salted water to a boil and drop the pici into the boiling water and cook until tender. Drain the pici when ready and pour them into a bowl adding a generous amount of ground black pepper and some marjoram leaves. Toss until the pasta is creamy and well mixed with the sauce. If the pasta is too dry you may add some warm water and continue to blend. Sprinkle over a little more black pepper and serve warm.

### What is needed

big bowl  
grater  
pot



### pecorino lo scudo di fauglia

A rather long ripening characterizes this pecorino, which is made only with sheep milk. The texture is compact, pearl white and chalky; this differentiates pecorino Fauglia from all the other products made by the Caseificio Busti. The crust is brown because of the external treatment with olive oil grounds. The half form is also available with its characteristic transversal cutting which made this pecorino easy and perfect to chunk, the ideal choice for appetizer and parties.





easy



180'



x 2

# lasagne

## Ingredients

- 200 g fresh egg lasagne sheet
- 400 g Caciotta Nonna Emma
- 300 g Il Pecorino Toscano DOP Aged

### For the ragout

- 1/2 carrot
- 1/2 onion
- celery
- 1 garlic clove
- 250 g ground pork
- 250 g ground beef
- 250 g tomato sauce
- 1/2 glass white win

### For the white sauce

- 1 Lt milk
- 80 g butter
- 80 g flour
- nutmeg
- e.v.o. oil
- salt
- pepper
- sugar

## Preparation

Start by preparing the ragout. Finely chop carrot, onion and celery and add to a pan with a little olive oil, then cook until brown. Add the mince and cook for a few minutes, then raise the heat, add wine and simmer until the liquid has reduced. Add the tomato sauce, a little sugar, a bottle of water and salt to taste.

Simmer for 2-3 hours on a low heat.

For the white sauce, bring the milk to a boil. Melt the butter in a saucepan over a low heat, then remove from heat, add flour and whisk. Return to a low heat and gradually whisk in the hot milk. Season with salt and nutmeg, then whisk constantly until the sauce thickens (about 15 minutes).

At this point cut the Caciotta Nonna Emma into cubes, grease the sides of the oven pan with butter and layer the lasagna, starting with the meat sauce, then cover with a layer of lasagne sheets and top with the white sauce and the Nonna Emma cubes. Repeat until you finish the layers, then sprinkle over some grated Pecorino and bake for 20 minutes at 180 °C or until crisp and golden brown on top.



## caciotta nonna emma

Caciotta Nonna Emma is a mixed cheese produced using cow and sheep milk, available throughout the year. It is well known for its soft and elastic texture and for its light yellow colour.





 |  |   
easy | 120' | x 2

# polenta millefeuille

## Ingredients

200 g corn flour  
1 L water  
100 g Frescopecora Bio  
80 g porcini mushrooms  
1 garlic clove  
thyme  
e.v.o. oil  
salt  
pepper

## What is needed

non-stick saucepan  
non-stick pan  
baking pan 10 cm  
diameter  
wooden ladle  
oven pan  
baking paper

## Preparation

Pour water, salt and two tablespoons of olive oil into a saucepan and heat over high heat. When the water boils, slowly add the corn flour whisking continuously. Reduce heat and cook for about 50 minutes stirring frequently with a spoon until polenta is creamy, then remove from heat and pour in the baking pan. Chill for several hours. Meanwhile gently clean the mushrooms and cut them into 5 cm slices. Drizzle a tablespoon of olive oil into a pan, add an unpeeled garlic clove and thyme. When the garlic begins to sizzle add the mushrooms, season with salt and pepper and cook for a few minutes.

Once cool, cut the polenta into little circles, then cut the Frescopecora into 5mm slices. Create many layers alternating the polenta circles, the Frescopecora slices and the sautéed mushrooms. Lay the little towers on a lined baking sheet and bake at 200 °C until cheese is melted. Sprinkle with black pepper and serve warm.



## frescopecora bio vegetable rennet bloomy rind

The freshest and youngest cheese of the organic products, it differs from the other product of this family for its edible mouldy rind. Selected noble moulds inoculated in the milk give to the paste a delicate creamy taste and the characteristic mouldy cover. The use of vegetable rennet makes this special cheese very attractive to those who follow a vegetarian diet. Especially versatile for cooking it is perfect to those whether tasted at ambient temperature as appetizer as well as string Ingredients of your warm recipes.



 |  |   
medium | 35' | x 2

# paccheri

## Ingredients

- 200 g paccheri
  - 150 g Morbidoso Toscano
  - 120 g ragout
- For the ragout*  
*See preparation at page 31*

## Preparation

Bring a pot of water to a boil and add salt. Pour in the paccheri and cook them on a medium heat for 15 minutes. Meanwhile cut the Morbidoso into 1 centimeter cubes and warm up ragout in a pan. Drain the paccheri and add them to the pan, then toss the pasta with the sauce for a few minutes over moderate heat. Top with Morbidoso and cook until creamy. Serve warm.

## What is needed

- pot
- pan
- knife



## morbidoso toscano

Morbidoso toscano is a very young, creamy cheese with a mild flavour. It is produced with pasteurized cow milk and the addition of sheep milk. The soft mouldy rind is due to the inoculation of selected noble moulds that make the crust edible.



    
medium | 90' | x 4

## ravioli la pec

### Ingredients

**for the fresh egg pasta**  
4 eggs  
400 g white flour (italian 0)  
**for the filling**  
500 g La Pec pure sheep ricotta  
1 egg  
100 g Pecorino Toscano DOP aged  
salt  
  
pistachio grains  
40 g butter  
sage

### What is needed

some bowls  
pastry board  
rolling pin or pasta roller  
ravioli cutter  
pastry bag  
pan  
pot

### Preparation

Pour the flour onto a pastry board and make a well in the center, then pour in the eggs and beat them while mixing them with the flour. Little by little incorporate the flour using your fingers until well combined and smooth. Wrap the dough in plastic and refrigerate for about one hour. Meanwhile prepare the filling for the ravioli: blend Ricotta La Pec with the eggs and the grated Pecorino, then season with salt. Stuff the pastry bag with this filling, then cover and refrigerate until ready to use.

After one hour, roll out the dough until very thin (either with the rolling pin or with the pasta roller) and cut into many rectangles, about 8-10 centimeters wide. Place the prepared filling at the center of each rectangle with the pastry bag. Close the ravioli and press down with wet fingers to seal the edges. At this point bring a large pan of salted water to the boil and carefully pour in the ravioli. Cook the pasta for 3 minutes, then drain. Melt the butter in a pan, add sage and the drained ravioli. Toss for a few minutes to blend the flavours. Serve garnished with ground pistachios and a sprinkle of grated pecorino.

### la pec pure sheep ricotta

La Pec is a high quality ricotta of an intense flavour, obtained from sheep milk whey with the addition of sheep milk. The production decreases in autumn because of the lesser availability of sheep milk.





easy | 30' | x 4

## truffle risotto

### Ingredients

320 g Vialone nano rice  
(medium-grain rice)  
200 g Pecorino con  
Tartufo  
20 g truffle  
1/2 white onion  
80 g butter  
vegetable broth  
e.v.o. oil  
salt to taste

### Preparation

Heat two tablespoons of olive oil in a pan, then add the chopped onion and stir it until slightly browned. In a saucepan add rice and salt and stir to coat, then pour in some vegetable broth. Add the onion and continue adding the broth little by little until rice is tender but not sticky. When the rice is cooked, remove from heat, add the Pecorino with truffle and butter and toss to blend the flavors. Let sit covered by a towel for almost two minutes. Divide among plates and garnish with a few shavings of truffle.

### What is needed

saucepan  
pan  
pot for the broth  
knife  
chopping knife or  
food-processor



### pecorino con tartufo

Pecorino con Tartufo is one of the best known Busti cheeses. The oldest in the "Delizie" range of products, it still enjoys considerable success. The texture is characterized by black truffles.



# testaroli

## Ingredients

1 disc of testaroli  
100 g Pecorino Roncione  
raw milk  
80 g fresh basil  
80 cl e.v.o. oil  
salt to taste  
pepper to taste

## Preparation

Start by preparing the pesto. Crush the basil with the pestle in a bowl and crush the leaves against the sides of the bowl using a circular motion. When the basil starts losing its green liquid, stir in the Pecorino Roncione and a pinch of salt. Drizzle in some cold olive oil and continue working the mixing with the pestle to obtain a creamy emulsion. Try to be as quick as possible. Alternatively, if you don't have a pestle, use a food processor to blend until finely chopped. Bring a pot of salted water to a boil. Cut the testaroli into 3-4 cm squares, then soak them in the boiling water for a few minutes. Once cooked drain them and toss gently with pesto. Top with some grated Pecorino Roncione and serve.

## What is needed

pot  
pestle or food processor  
bowl



## pecorino roncione raw milk

Pecorino Roncione is made with the freshest unpasteurized milk, so that it doesn't change its natural microbial flora. The first part of the ripening takes place in refrigerated cells, for at least 60 days; the cheese is then moved to the 18th century underground cave in Roncione, a locality very close to our plant. The cheese matures for another 90 days on wooden boards full of straw, which absorbs the humidity and aids the transpiration of the lower part of the wheel. The result is a unique pecorino full of taste and with an intense aroma.





 easy |  120' |  x 2

## creamy pumpkin and leek soup

### Ingredients

**1 pumpkin**  
**1 leek**  
**150 g Capriccio Toscano  
with vegetable rennet**  
**e.v.o. oil**  
**salt to taste**  
**pepper to taste**

### Preparation

Cut the pumpkin into slices, then scrape out the seeds and bake at 180 °C covered with aluminum foil until tender. Let the pumpkin cool sufficiently, then peel away the skin. Cut the leek into 1 cm chunks, then add to a pan with olive oil and a ladle of water stirring occasionally until it starts to soften and turn golden. Add the pumpkin flesh, season with salt and pepper and simmer, stirring occasionally until the pumpkin is cooked through. Remove from heat and use a food processor or masher to blend until smooth, then add some Capriccio Toscano. Ladle into bowls and top with more Capriccio and a sprinkle of ground black pepper.

### What is needed

**baking pan**  
**aluminum foil**  
**spoon**  
**pot**  
**food processor or masher**



### capriccio toscano vegetable rennet

The first goat milk cheese with vegetable rennet produced by the Caseificio Busti. Capriccio Toscano is the result of a specific production technique; it should be consumed when still young. The delicate edible rind is covered with selected noble moulds. A high digestible product, especially suitable for vegetarians.

- 47 Cinta Senese sliced steak. Pecorino Metello
- 49 Hamburger. Pecorino Marzolino Bio vegetable rennet - Lactose-free
- 51 Chicken roll. Pecorino con "Pistacchio Verde di Bronte DOP"
- 53 Beef sliced steak with salad and pecorino. Pecorino Toscano DOP
- 55 Tartare whit Frescoverde cheese. Pecorino Frescoverde vegetable rennet
- 57 Trippa Toscana. Tre Latti Lari vegetable rennet
- 59 Fried egg. Pascoli di Pienza e Val D'Orcia

## Second Course





easy | 60' | x 1

## cinta senese sliced steak

### Ingredients

150 g Cinta Senese steak  
150 g Pecorino Metello  
150 g milk  
2 red onions  
1 tablespoon cane sugar  
half glass red wine vinegar  
1 handful mesclun salad  
e.v.o. oil

### Preparation

Prepare the cheese fondue. In a large pot blend the grated Pecorino Metello and the milk, then cook in a bain mairie until cheese is melted. Work with a whisk to help the lumps dissolve. Rinse and dry onions, then cut in half, remove the inner part and cut in thin slices. Simmer over a low heat with a pinch of salt and a little olive oil. Once almost cooked, turn up the heat and add sugar. Finally add some wine vinegar and let it reduce. Grill the steak and, when done, cut into large slices. Prepare a dish with a handful of the mesclun salad, then lay the steak slices on the salad and top with some drops of cheese fondue and the caramelized onions. Serve warm.

### What is needed

some bowls  
some pots, different sizes  
knife  
whisk  
grater



### pecorino metello

Between the Apuan mountains and the Tuscan and Emilian Apennine mountain chain, the Garfagnana is a Tuscan land that hasn't changed throughout the years and has maintained the ancient mountain techniques.

After a first, short ripening in our plant, the pecorino is moved to Metello, our grandparents' original village 1000 m above sea level, where there is our ripening cellar, called "Tuada" in the local dialect.

At the end of the totally natural ripening, the pecorino is covered by chestnut peels which give the flavors and the aromas of our Tuscan and Emilian Apennin mountain chain.







# hamburger

## Ingredients

250 g ground beef  
100 g Pecorino Marzolino  
with vegetable rennet  
thyme  
salt  
pepper  
e.v.o. oil

## Preparation

In a bowl season the ground beef with salt, pepper and thyme, then create an hamburger with the food ring mold. Heat a pan, drizzle with some olive oil and lay the hamburger at the center cooking for some minutes over a medium heat.

Cut the Marzolino Bio into 3-4 mm slices, then lay the cheese slices on the hamburger, cover the pan and cook over low until cheese has melted. Serve with salad and, if desired, top with sauces and dressing.

## What is needed

bowl  
pan  
lid  
knife  
burger mold/food ring  
mold

## pecorino marzolino with vegetable rennet lactose free



This young pecorino, matured for about 20 days, is characterised by the use of vegetable rennet and by the addition of lactase during processing. Lactase is a special delactosing enzyme that makes the cheese suitable also for lactose intolerant people. The 1 kg wheels maintain the typical trapezoidal shape of the traditional Tuscan recipe. The paste is tender and slightly eyed; its flavour is sweet and delicate, with a slight acidic note. The rind is soft and has a typical bright red colour given by the surface treatment with tomato paste.





# chicken roll

## Ingredients

1 chicken breast  
100 g mortadella  
100 g Pecorino con  
"Pistacchio Verde di  
Bronte DOP"  
handful of flour  
sage  
e.v.o. oil  
salt  
pepper

## Preparation

First of all, cut the chicken breast into thin slices (or ask your butcher to prepare it for you), then season with salt and pepper. Lay a slice of mortadella, a leaf of sage and some pecorino cubes on each piece of chicken. Then fold each chicken slice over and close it with a toothpick or tie with the kitchen string. Roll the chicken in the flour, then lay them in a pan with a drizzle of olive oil. Cook over a medium heat until the inside is cooked through. Serve warm.

## What is needed

knife  
pan  
toothpicks or kitchen string



## pecorino con pistacchio verde di bronte dop

This cheese, produced with exquisite "Green Bronte P.D.O. Pistachios", is one of the most appreciated products of the "Delizie" family. The tasty Sicilian pistachios make this cheese especially suitable for a happy hour or as an appetizer.



easy | 30' | x 2

## beef sliced steak with salad and pecorino

### Ingredients

200 g Pecorino Toscano  
DOP aged  
mesclun salad  
salt  
pepper  
e.v.o. oil

### Preparation

Prepare some pecorino flakes, then take the meat out of the refrigerator and let stand for some minutes. Heat up a grill or light the barbecue. Cook the meat until your desired level of doneness is reached, then cut it on the diagonal with a sharp knife. Lay the meat slices on the chopping board or dish and season with oil, salt and pepper, then top with some salad leaves and the pecorino flakes. Serve immediately.

### What is needed

cutting board  
knife  
barbecue or grill



### pecorino toscano dop aged

The DOP Aged Tuscan Pecorino Cheese is produced with only Consortium-of-Tuscan-DOP-Pecorino-Cheese selected milk. Its quality is endorsed by Mi.P.A.A.F.T. Authorized Control Body. Its peculiar production, in addition to the aging period this cheese spends in Busti cave, give this product an unique structure and a complexity of flavours that will take you right to the tuscan dairy tradition roots.





easy | 30' | x 2

## tartare with frescoverde cheese

### Ingredients

150 g beef  
80 g Pecorino Frescoverde with vegetable rennet  
vegetable rennet  
e.v.o. oil  
salt.  
pepper

### Preparation

Cut the Pecorino Frescoverde into 3 mm cubes, then remove nerves and white parts from meat. Cut the beef fillet into thin slices, then cut them into little cubes according to your preference. Season with salt and pepper, then add the pecorino cubes.  
Create a tartare using a food ring mold and place on a dish with a drizzle of olive oil. Serve cold.

### What is needed

bowl  
food ring mold



### pecorino frescoverde vegetable rennet

Inspired by ancient medieval traditional methods, once matured the Frescoverde is treated with extra virgin olive oil and sprinkled with a mix of aromatic herbs, such as rosemary, mint, sage, savoury, basil and coriander, from the organic company Principio Attivo in Carrara. The crust is entirely edible.



    
medium | 90' | x 2

## trippa toscana

### Ingredients

500 g tripe  
200 g Tre Latti Lari with vegetable rennet  
1 carrot  
1 white onion  
1 celery stick  
2 garlic cloves  
1 tablespoon tomato paste  
vegetable broth  
sage  
rosemary  
salt  
pepper  
e.v.o. oil

### Preparation

Wash the tripe in boiling water adding salt, half onion and half carrot to the water. Cook for 5-10 minutes, then remove from water and cool in a bowl. Cut the tripe into thin strips, then chop the remaining onion, celery and carrot. Heat the olive oil in a pan, then add the chopped vegetables, garlic, sage, rosemary and some water and simmer for ten minutes. Stir frequently and cook until the onion is soft and translucent. Then add the tripe and mix to blend the flavors. Next add the tomato paste and cook with some vegetable broth over low heat for about 40 minutes. Stir, letting the tripe absorb all flavors. Tradition says that tripe is even better when reheated the next day. Let stand one day, then heat in a saucepan, place in a serving dish and sprinkle with pecorino Tre Latti Lari.

### What is needed

pan  
saucepan  
knife  
some bowls  
grater

### tre latti lari with vegetable rennet



Tre Latti Lari is the brand new product of the family Gli Speciali, produced with milk from three animal species, sheep, cow and goat that combine to give a particularly strong taste to cheese. After a first maturation of at least 60 days in the dairy plant, it is transferred to the Etruscan cave in the locality of Lari, an ancient medieval village which gives it the name. The cheese will remain in the cave for at least 90 days, under totally natural temperature and humidity conditions. After refining, the cheese is treated in crust with charcoal, which gives it an elegant garment.



easy | 10' | x 1

## uovo al tegamino

### Ingredients

1 egg  
100 g **Pascoli di Pienza e Val D'Orcia**  
e.v.o. oil  
salt  
pepper

### Preparation

Grease a pan with oil, then carefully break the egg, separating the white and yolk, and cook only the egg white, adding a pinch of salt. When almost done, pour in the egg yolk and season with salt and pepper. Sprinkle with some pecorino flakes and cook with a lid for 2-3 minutes. Serve warm.

### What is needed

pan  
grater



### pascoli di pienza e val d orcia

This is a fresh Pecorino, with a 'bowl' shape and a maturation period of about 30 days. Its paste is straw-yellow and is characterised by regularly distributed eyes. It has a soft and elastic texture, while the thin rind is red due to treatment with tomato paste. It is sweet and delicate on the palate. Its availability is limited, as it is linked to the variability and seasonality of sheep's milk production from the farms participating in the certification project.

- 63 Cheesecake. *La Morbidosa*
- 65 Ricotta and figs pie. *Ricche Terre*
- 67 Necci (Tuscan chestnut pancakes). *La Luciana*
- 69 Tiramisù. *La Mini Pec*

## Dessert





    
medium | 60' | x 4

# cheesecake

## Ingredients

- For the crust**  
150 g dry biscuits  
(as Digestive)  
80 g butter
- For the filling**  
600 g La Morbidosa  
5 tablespoons icing sugar  
130 ml fresh cream  
100 g berries  
1 spoon sugar  
15 g isinglass  
vanilla extract

## What is needed

- some bowls  
springform pan  
saucepan  
food processor  
baking paper

## Preparation

Prepare the biscuit base. Crush the biscuits and put crumbs into a bowl, then add the melted butter and mix well. Line the bottom of a 22 cm diameter springform pan with baking paper or grease it with butter. Pour the mixture into the springform pan and press well with the back of a spoon until firm and flat. Chill crust in refrigerator for at least half an hour. Meanwhile prepare the filling. In a medium bowl whisk Ricotta Morbidosa, half of the cream, the vanilla extract and the icing sugar. Put the isinglass to soften in cold water, then squeeze it. In a saucepan heat the rest of the fresh cream, then add the isinglass, cook until melted and finally blend with the Ricotta cream. Now pour the cream on the cold biscuit base and smooth the top, then refrigerate until the filling is firm for several hours or overnight. Next prepare a berry jam. Put the berries and sugar into a pan over low heat and simmer for a few minutes, then let chill. When the cheese cake is ready, remove the sides of the springform pan and cover the cake with the jam. Top with some fresh berries and serve very cold.

## la morbidosa



La Morbidosa is made with both cow and sheep whey; its characteristic is the extraordinary softness that is given to the product thanks to the addition of a considerable quantity of cow milk. Especially produced for the local market because of its short shelf life. We recommend that you eat it extremely fresh!





    
medium | 60' | x 6

## ricotta and figs pie

### Ingredients

**For the pastry**  
250 g flour  
125 g butter  
100 g sugar  
1 lemon  
1 pinch of salt  
**For the filling**  
500 g Ricche Terre  
150 g sugar  
1 egg yolk  
10 fresh figs

### What is needed

some bowls  
grater  
baking pan  
sieve  
food processor  
plastic film

### Preparation

First step, prepare the pastry. In a bowl mix butter and sugar, then add the eggs, the flour and the grated lemon zest. Knead the dough with the food processor. If you don't have a food processor, you can knead the dough by hand briefly and gently on a floured surface.

Once you have obtained a smooth and non-sticky mixture, wrap it in plastic film and refrigerate for at least two hours.

Meanwhile sieve the Ricotta, then add sugar and egg yolks and mix together.

Line a baking pan with baking paper, then roll the dough and place it in the pan. Bake for 12 minutes at 180 °C. When done, fill with the Ricotta mix and bake for further 12 minutes or until the crust is golden brown.

At this point cut the figs into little slices. Take the tart out of the oven and arrange the figs over the cream to decorate. Serve at room temperature.



### ricche terre

This ricotta is obtained from mixed cow's and sheep's whey with the addition of a small percentage of whole milk. Particularly suitable for cooking and industrial production, such as pasta factories and pastry shops due to its firmer texture, it has a pleasant, delicate taste. It is ideal for the preparation of sweet and savoury recipes, for filling cannoli and fresh pasta such as ravioli, cappellacci and cannelloni.



## neccio

### Ingredients

150 g chestnut flour  
120 ml water  
1 pinch of salt  
1 tablespoon sugar  
e.v.o. oil  
300 g La Luciana  
2-3 tablespoons  
granulated sugar

### Preparation

Neccio is a typical Tuscan chestnut pancake. First, whisk the Ricotta Luciana and sugar until blended. Sieve the flour into a bowl so that there are no lumps. Add sugar and salt, then pour the water in a thin stream and whisk to avoid lumps. Mix until you get a smooth batter similar to that of crepes. Grease pan with a little olive oil to coat, then pour a ladle of batter into the center of the pan and cook over low heat 2-3 minutes on one side until golden, then flip the pancake and cook on the other side. Place two tablespoons of the Ricotta mixture in the center of each pancake, fold the pancake over and serve warm.

### What is needed

sieve  
some bowls  
pan for crepes  
whisk

### la luciana



La Luciana is our typical Tuscan ricotta, soft and delicate, made from both sheep and cow whey, with the addition of cow milk. It is named after the lady who in 1955 inherited the ancient family recipe from her father-in-law, Mr. Alessandro Busti, and improved it over the years.



    
medium | 45' | x 4

## tiramisu

### Ingredients

190 g whipping cream  
200 g La Mini Pec  
150 g sugar  
250 g mascarpone  
60 g egg yolk  
vanilla extract  
pavesini  
(or small ladyfingers)  
coffee  
unsweetened cocoa  
powder

### What is needed

some bowls  
whisk or food processor  
ladle  
coffeepot or coffeemaker  
heat resistant pan

### Preparation

First, prepare the coffee, then pour in 30 g sugar and mix.  
Then whip the cream along with 60 g sugar and refrigerate for a few minutes.  
Beat the egg yolks with 60 g sugar and the vanilla extract until well blended, then slowly add the mascarpone, the Ricottina and lastly the whipped cream, being careful to blend delicately in the same way from downwards to upwards.  
Now it's time to combine the Ingredients. Pour a ladleful of the mascarpone and ricotta cream at the bottom of a pan to create the first layer and spread evenly. Dip ladyfingers in cold sweetened coffee, then place them on the cream layer to create a second layer (line the ladyfingers the same way in rows). Then pour over a layer of the cream to cover and repeat the process until you finish the cream and the biscuits. Dust the top with cocoa powder and refrigerate for at least 2 hours. Serve cold.

### la mini pec



La Mini Pec is a delicate high quality ricotta, made using exclusively sheep whey with the addition of sheep milk. The small packaging of about 380 g is appreciated for take-away sales. Lower availability in autumn.

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## Pizza and sandwich



# pizza dough



## Preparation

Sift and mix flours for a total quantity of 500 g. Dissolve half the yeast in a little amount of water if you are using fresh yeast, alternatively add half of the dry yeast to 400 g of the mixed flour. Add sugar, stir and add the water. Mix with a spoon. The dough should be soft and sticky. Stir for a few seconds to blend all Ingredients, then cover the dough with the plastic film and let it rise at a temperature of about 22°C in the oven for 6-8 hours until the dough has tripled its volume.

At this point start working the dough in order to strengthen the gluten. You can proceed either by hand or with a stand mixer

### *If you work the dough by hand*

On a work surface pour the rest of the mixed flours (100 g) and the dry yeast (if you are using the fresh one dissolve it in some water). Add the pre-ferment and, using a scraper, beat the dough on the surface. Lift the far edge of the dough and fold the mass in half towards you, then turn the dough and fold it many times without adding more flour. Gently press the dough down and away from you with your hands. The strands of gluten will start tightening up and getting into line. When you see that the dough will start pulling away from the work surface and look more compact, add a spoon of oil and the salt. Beat the dough and fold it many times with the scraper until you obtain a soft and not tacky dough. It will take approximately 10 minutes.

### *If you work the dough with a stand mixer*

Add the pre-ferment in a stand mixer, add the 100 g flour and the yeast (if you are using the fresh one dissolve it in some water). Use the whisk K and mix at medium speed. After a few seconds the dough will tighten up. Turn upside down, let it mix with the hook and then add oil and salt. Continue to turn with the hook for a few more seconds, then the dough will be ready.

Now pour the prepared dough on a work surface covered with flour. Add more flour little by little. Fold in three, folding the first edge on the other. If the dough is too soft, dust with flour and fold once again. Repeat folding and pressing until the dough is smooth and elastic. The amount of flour needed depends on a number of factors. Sprinkle with flour, wrap with a plastic film and let rise at room temperature for about 1 hour.

After this time, the dough should look smooth and elastic. It is now ready to prepare your pizza.

## Ingredients

300 g white flour (italian 0)  
200 g manitoba flour  
400 g water  
3 g brsheepr's yeast (1,5 g dry yeast)  
1 tablespoon olive oil  
11g salt  
1/2 tablespoon sugar

## What is needed

sieve  
some bowls  
plastic wrap  
pastry board or stand  
mixer or dough  
kneading machine



easy | 15' | x 1

## crostone tirolese

### Ingredients

80 g **Morbidoso Toscano**  
1 **slice tuscan bread**  
50 g **porcini mushrooms,  
stir-fried**  
50 g **speck**

### Preparation

Lay the Morbidoso cheese on one bread slice, then bake at 220 °C until cheese begins to melt. Next, remove from oven and top with the sautéed mushrooms and the speck. Serve warm.

### What is needed

knife



### morbidoso toscano

Morbidoso Toscano is a very young, creamy cheese with a mild flavour. It is produced with pasteurized cow milk and the addition of sheep milk. The soft mouldy rind is due to the inoculation of selected noble moulds that make the crust edible.



easy | 15' | x 1

## Lunigiana soft bread

### Ingredients

**80 g Pecorino con pesto**  
**1 round tomato**  
**80 g tuscan finocchiona**

### Preparation

Roll out the dough that you have already prepared (see procedure at page 72-73). Don't roll it too much, just arrive at 20 cm diameter.

Bake for 3-4 minutes in the brick oven, 7-8 minutes in the electric oven, then remove from oven and cut in half using a knife.

Lay inside the Focaccia the Pecorino, the tomato slices and cook for 2-3 more minutes until cheese is melted.

Now open the Focaccia and fill with finocchiona. Finally, close and serve with a drizzle of olive oil.

### What is needed

knife



### pecorino con pesto con basilico genovese dop

Pecorino con Pesto is a young, fresh cheese of small size, enriched with Ligurian P.D.O. pesto and National pine nuts. It has a tingling taste.



easy | 15' | x 1

## tuscan soft bread

### Ingredients

80 g Pecorino  
Transumanza di  
Remo raw milk  
50 g tuscan ham  
50 g artichokes in oil

### Preparation

Roll out the dough that you have already prepared (see procedure at page 72-73). Don't roll it too much, just arrive at 20 cm diameter. Bake for 3-4 minutes in a brick oven, 7-8 minutes in an electric oven, then remove from oven and cut in half using a knife. Lay inside the Focaccia the pecorino and cook for 2-3 minutes more until cheese is melted. At this point fill the Focaccia with the ham and the artichokes. Finally, close and serve with a drizzle of olive oil.

### What is needed

knife



### pecorino transumanza di remo raw milk

The absence of pasteurisation preserves the identity of the milk and the pecorino, which changes its characteristics, taste and aromas according to the season, pasture and production period. The taste is full, savoury and strong, the sweet scent of fresh milk blends with the herbaceous notes of the pastures. The light pearl-white paste is slightly open and crumbly, the rind is hard and ivory in colour.





easy | 5' | x 1

## val d'orcìa sandwich

### Ingredients

100 g Pecorino con  
zafferano  
1 seven grain sandwich  
1-2 grilled zucchini  
hot pepper mustard

### Preparation

Cut the sandwich in half, then lay the zucchini inside and season with salt and olive oil. Top with the Pecorino and some drops of the mustard. Close the sandwich and serve cold.

### What is needed

knife  
spoon



### pecorino con zafferano

The intense yellow colour of this pecorino is due to the addition of a sizeable quantity of saffron at the production phase. The saffron comes from the Val d'Orcia Park in Tuscany, and it gives the pecorino a very special taste.



easy | 5' | x 1

## pisa sandwich

### Ingredients

- 80 g Il Pecorino Toscano DOP
- 2 tuscan bread slices
- 4-5 slices of marinated aubergines
- 80 g tuscan salami

### Preparation

Lay the pecorino on one bread slice, add the salami and top with the aubergines. Close with the other bread slice and serve cold.

### What is needed

knife



### il pecorino toscano dop

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easy | 5' | x 1

## siena sandwich

### Ingredients

80 g Pascoli di Siena  
1 sandwich  
80 g coppa di Cinta Senese  
(air-cured pork meat)  
dry tomatoes cream

### Preparation

Cut the sandwich in half, then lay the Pecorino and the coppa slices.  
Top with some tomato cream drops, close and serve cold.

### What is needed

knife



### pascoli di siena

As its name suggests, Pascoli di Siena is produced with sheep's milk collected exclusively from farms located in the province of Siena: this is the true added value of this pecorino. The paste is pearl white in colour and has a light, evenly distributed eye formation, tending to chalky as the ripening process progresses. The flavour is intense, but not overpowering.



# pizza cheese and pears

## Ingredients

50 g Pecorino con pepe nero  
60 g mozzarella  
1 pear  
black pepper

## Preparation

Roll out the dough that you have already prepared (see procedure at page 72-73. If you are using a brick oven, add the mozzarella and bake for about 3 minutes.  
If you are using an electric oven, bake for 7-8 minutes at 220 °C, then add the mozzarella and cook until melted. Remove pizza from the oven, then add the pear slices and the pecorino. Sprinkle with black pepper and drizzle with olive oil. Serve warm.

## What is needed

knife



## pecorino con pepe nero

Black peppercorn and pecorino: an old combination but still up-to-date. The black peppercorns are blended with the white and compact mixture in order to transfer all its aroma to the cheese during the ripening process. The taste is intense and appetizing.



## pizza tuscan hills

### Ingredients

- 50 g Pecorino al Vino Chianti delle D.O.C.G
- 70 g San Marzano tomatoes
- 50 g mozzarella fior di latte
- 4-5 slices grilled aubergines
- 30 g porcini mushrooms
- 1 tuscan sausage, without casing
- salt
- e.v.o. oil

### Preparation

Roll out the dough that you have already prepared (see procedure at page 72-73). Cut tomatoes into pieces, then whisk with a blender and salt to taste. If you are using a brick oven, lay the tomato sauce, mozzarella, grilled aubergines, mushrooms and chopped sausage on the pizza and bake for about 3 minutes. If you are using an electric oven put all ingredients on the pizza expect for mozzarella, then bake for about 7-8 minutes at 220 °C. Next add the mozzarella and bake until melted. Remove from oven, sprinkle with pecorino flakes and serve very warm with a drizzle of olive oil.

### What is needed

knife



### pecorino al vino chianti d.o.c.g

A traditional medium maturation pecorino, it has a compact texture and an opaque white colour. Its intense flavour is pleasantly like that of fresh milk. Particularly recommended as a classic table cheese.



## pizza from the vegetable garden

### Ingredients

- 80 g Frescopecora Bio vegetable rennet
- 70 g San Marzano tomatoes
- Grilled season vegetables (aubergines, pepper, zucchini...)

### Preparation

Roll out the dough that you have already prepared (see procedure at page 72-73). Cut tomatoes into pieces, then whisk with a blender and salt to taste. If you baking in a brick oven, put the tomato sauce, the grilled vegetables and the Frescopecora on the pizza, then bake for about 3 minutes. If you are using an electric oven, bake the pizza with the tomato sauce and the vegetables for 7-8 minutes at 220 °C, then add the Frescopecora and cook until cheese is melted. Drizzle with olive oil and serve warm.

### What is needed

knife



### frescopecora bio vegetable rennet bloomy rind

The freshest and youngest cheese of the organic products, it differs from the other product of this family for its edible mouldy rind. Selected noble moulds inoculated in the milk give to the paste a delicate creamy taste and the characteristic mouldy cover. The use of vegetable rennet makes this special cheese very attractive to those who follow a vegetarian diet. Especially versatile for cooking it is perfect to those whether tasted at ambient temperature as appetizer as well as string Ingredients of your warm recipes.



## erotic pizza

### Ingredients

- 80 g Pecorino con Peperoncino
- 70 g San Marzano tomatoes
- 10 asparagus

### Preparation

Roll out the dough that you have already prepared (see procedure at page 72-73). Cut tomatoes into pieces, then whisk with a blender and salt to taste. If you are baking in a brick oven add the tomato sauce, the asparagus, the Pecorino with chilly and bake for about 3 minutes.

If you are using an electric oven, bake the pizza with the tomato sauce and the asparagus for 7-8 minutes at 200 °C, then add the Pecorino with chilly and cook until cheese is melted. Drizzle with olive oil and serve warm.

### What is needed

knife



### pecorino con peperoncino

This Pecorino cheese has a bright color and is characterized by a balanced combination of the sweetness of this pecorino cheese and the hot flavor of the chili pepper of the Az. Agricola Peperita (LI). The raw milk processing emphasizes this great combination.



## greedy pizza

### Ingredients

- 50 g Pascoli di Pienza e Val D'orcia Aged (fondue)
- 60 g mozzarella
- 10 cherry tomatoes, cut in 4
- 40 g lard in slices (italian Lardo di Colonnata)

### Preparation

For the fondue, grate the Pecorino in a little saucepan, then add milk and cook in a bain-maire until cheese has melted. Use a whisk to remove all lumps. Roll out the dough that you have already prepared (see procedure at page 72-73). If you are baking in a brick oven, add the mozzarella, the cherry tomatoes and bake for 3 minutes. If you are using an electric oven, bake for 7-8 minutes at 220 °C, then add the mozzarella, the cherry tomatoes and bake until mozzarella is melted. Remove pizza from oven, drop some cheese fondue on it and top with the lard slices. Serve warm.

### What is needed

- knife
- little saucepans
- grater



### pascoli di pienza e val d orcia aged

The sheep's milk used in production comes exclusively from Pienza and the adjacent Val d'Orcia municipalities as Castiglionne d'Orcia, Montalcino, Pienza, Radicofani, San Quirico d'Orcia. This straight heel Pecorino has a smooth, compact paste, and is almost free of eyes. Its taste is balanced and pleasant on the palate. It undergoes a medium-long maturation, with an optimum that ranges from 90 to 180 days.





easy | 10' | x 1

## **pizza il rifocillo**

### *Ingredients*

- 80 g **Caciotta Nonna Emma**
- 10 **cherry tomatoes cut in 4**
- 20 gr **rigatino toscano (tuscan bacon)**
- mesclun salad**

### *Preparation*

Roll out the dough that you have already prepared (see procedure at page 72-73). If you are baking in a brick oven, add the Caciotta Nonna Emma, the tomatoes and bake for about 3 minutes at 220 °C. If you are using an electric oven, bake the pizza for 7-8 minutes at 220 °C, then add the Caciotta Nonna Emma, the cherry tomatoes and cook until melted. Remove from oven, then lay the rigatino on the pizza and garnish with the salad. Drizzle with olive oil and serve warm.

### *What is needed*

**knife**



### **caciotta nonna emma**

Caciotta Nonna Emma is a mixed cheese produced using cow and sheep milk, available throughout the year. It is well known for its soft and elastic texture and for its light yellow colour.



## pizza tirrenia

### Ingredients

70 g Pecorino  
Marzolino Bio  
vegetable rennet  
Lactose-free  
50 g smoked swordfish  
carpaccio  
some lemon thyme  
e.v.o. oil

### Preparation

Cut the Pecorino into 4-5 mm cubes.  
Roll out the dough that you have already prepared (see procedure at page 72-73).  
If you are going to bake in a brick oven, top the pizza with the Pecorino cubes and bake for 3 minutes. If you are going to use an electric oven, cook the pizza for 7-8 minutes at 220 °C, then top with the Pecorino and bake until cheese is melted. Remove from oven, then lay the swordfish carpaccio slices on the pizza and garnish with some lemon thyme leaves.  
Drizzle with olive oil and serve immediately.

### What is needed

knife

### pecorino marzolino bio a caglio vegetale lactose free



A cheese made from sheep's milk, tradition dictates that two cheeses are coupled together from the earliest days: they are then turned over several times during the short maturing period to give rise to the characteristic trapezoidal shape. The paste is elastic, soft and smooth, characterised by small, discontinuous eyes. Its milky flavour is typical, given by the combination of cow's and sheep's milk. The addition of a special delactosing enzyme makes it also suitable for lactose-intolerant individuals.

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A vertical wooden staff with a metal spring wrapped around it, and a wooden spoon with a metal bowl, both against a light background.

Over time we thought this little recipe book first of all thanks to our customers' advices and suggestions. It will hopefully give you some fast and simple hints to make cooking our cheeses funnier and easier.

My grandfather Alessandro and my father Remo, shepherds from Garfagnana, begun their activity of cheese making in October 1955.

Today I am heir of this tradition and I run my firm together with my sons Marco and Benedetta. I am personally involved in the production and qualitative control of our cheeses, which are still made with the same criteria of 1950's.

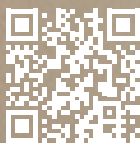
Our dairy plant improves day by day its qualitative standards using innovation as a service to tradition and thanks to the precious work of the present 70 employees.

Every day my bigger wish is to make my firm a "big family", for people who work there as well as for our customers who buy cheeses of Famiglia Busti.

Thanks

Stefano Busti

*Stefano Busti*



[www.caseificiobusti.it](http://www.caseificiobusti.it)